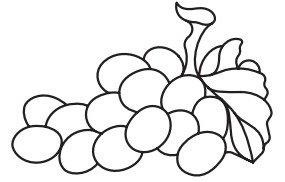


# ALPHA BOX & DICE



NAME	<i>SIREN</i>
VINTAGE	<i>2018</i>
VARIETY	<i>NERO D'AVOLA</i>
REGION	<i>MCLAREN VALE</i>



LOOKS LIKE	Cherry.
SMELLS LIKE	Lavender, cherries and plums stuffed into a leather sack.
TASTES LIKE	Beeswax, pickled cherries, salted chocolate. Bright acidity and tannins with velour-like texture to the palate.
DRINK WITH	Gamey meats - kangaroo, venison, duck or grilled mushrooms..
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 14.1% pH: 3.67 RESIDUAL SUGAR: 2.2g/L TOTAL ACIDITY: 5.6g/L SO2 FREE / TOTAL: 36/105
STYLE	Employing all the techniques of Pinot Noir production, we used whole bunch fermentation here to promote fruit flavour longevity and savoury spice from the stalks of the grapes. Looking for no direct oak influence, we use old French burgundy shaped barriques and full lees maturation to help a very long, soft and gentle maturation.

VINEYARD	Trott Vineyard, Blewitt Springs, McLaren Vale; MAT1 clone grafted to Teleki rootstock planted in 1982.
PICK DATE / BOTTLE DATE	06/03/18 16/12/19
ELEVATION / ASPECT	Elevation: 130-140m, very slight W aspect, 12km from the ocean.
SOIL	Maslin sands over calcrete/limestone base.
MANGAMENT	Spur pruned on a VSP trellis with lifting wires. Row orientation in E-W with a slight W facing aspect. Vines are shoot thinned and fruit thinned to promote qualirt and intensity in the bunches.
FERMENTATION	Hand picked in the early morning from the top of the slight slope. Fermented as 100% whole bunches, sealed up to a week to promote carbonic maceration, then footstomped faily for the next two weeks until dry. Hard pressed to break up all the whole berries.
MATURATION	Nine months in hogshead (300L), nine months in old Burgundy barriques (225L).
CLOSURE	Cork composite
WINEMAKER	Sam Berketa